

GemStar[®] 50 Wheat Starch

Product Description

GemStar® 50 Wheat Starch is an economical, native unmodified wheat starch isolated from wheat flour by unique wet-processing techniques followed by a flash-drying process. It has a lower viscosity compared to **GemStar® 100 Native Wheat Starch**, but possesses good binding properties. **GemStar®50 Wheat Starch** has general applications in bakery products, breakfast cereals, snacks, extruded products, bakery mixes and other processed foods, including industrial applications.

Physical/Chemical Property	Specification
Moisture, %	12.0 max
Protein, % (N x 5.7)	3.5 max
Ash, %	0.8 max
Particle Size (% through 100 US Std)	80.0 min
Color	Off white
Microbiological Property	Specification

Aerobic Plate Count, cfu/g
Mold and Yeast, cfu/g
<i>E. coli</i> ,cfu/g
Salmonella, cfu/g

25,000 max 200 max

Not detected Not detected in 25 g

Packaging

GemStar®50 Wheat Starch is packed in multi-ply kraft bags with net weight of 50 lbs (22.7 kg). Bulk shipment or other packaging options are available.

Storage and Shelf-Life

To achieve maximum stability, store **GemStar®50 Wheat Starch** in a cool, dry, and sanitary area away from direct source of heat or any source of water. When stored under the above conditions, the shelf-life is two years from the date of manufacture.

Ingredient Declaration

Wheat Starch

Country of Origin

US

U.S. Corporate Office: 4501 College Boulevard, Suite 310, Leawood, Kansas 66211 - Tel (913) 362-0777 Fax (913) 362-0052 Manufacturing Location: 100 George Street, Hamburg, Iowa 51640 - Tel (712) 382-2265 Fax (712) 382-1649

The information in this product data sheet is believed to be accurate and is offered in good faith for the benefit of the user. The recommendations contained herein are made without guarantee against patent infringements, liabilities, or risks involved from the use of this product.